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(54) METHOD FOR PRODUCING COFFEE EXTRACT SOLUTION

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a method for producing dripped coffee extract solution free from astringency and harsh taste and having excellent coffee feeling and to provide a method for producing packed dripped coffee drink having excellent taste and flavor even in long preservation using the coffee extract solution.

SOLUTION: This method for producing the dripped coffee extract solution free from astringency and harsh taste and excellent in coffee feeling and quality comprises filling roasted coffee beans in an extractor, pouring steam at about 80°C-100°C therein to bring the water content of a coffee bean layer to 5 wt.% and more and less than 20 wt.% and extraction-treating the product in water at 80°C-100°C under normal pressures. The packed dripped coffee drink excellent in taste and flavor is obtained by using the coffee extract solution.

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